

# Apple Strudel



**0:25** Prep **0:35** Cook **6** Servings Capable cooks

## INGREDIENTS

- 2 tablespoons caster sugar
- 1 tablespoon plain flour
- 1/4 teaspoon Ground Cinnamon
- 2 large granny smith apples, peeled, cored, thinly sliced
- 2 tablespoons raisins
- 1 sheet (25cm x 25cm) frozen ready-rolled puff pastry, thawed
- Extra flour, to dust
- 1 egg
- Icing sugar, to dust

## METHOD

### Step 1

Preheat oven to 190°C. Combine sugar, flour and cinnamon in a bowl. Add apples and raisins. Toss to coat.

### Step 2

Line a baking tray with non-stick baking paper. Place the pastry on a lightly floured sheet of non-stick baking paper. Dust the pastry lightly with flour. Roll the pastry lightly in one direction to form a 30cm x 40cm rectangle. With one short side facing you, spoon the apple mixture over the bottom half of the pastry, leaving a 2cm border around the edges.

### Step 3

Roll the pastry into a large log. Place, seam side down, on the baking tray. Tuck the ends under the roll.

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### Step 4

Combine the egg with 1 tablespoon of water. Brush with the egg mixture. Cut several 2cm-long slits, 2cm apart, into the top of the roll. Bake for 35 minutes or until golden. Transfer to a wire rack lined with baking paper for 30 minutes to cool. Dust with icing sugar and serve.